
YOUR WEDDING AT ROYAL HOLLOWAY



2024

Royal Holloway is an incredible setting for your wedding. We have several impressive function spaces, showcasing the best of our historic venue and a team of in-house award winning caterers who will create the perfect menu from a selection of delicious options.

The beautiful quadrangles offer a fantastic outside space and are perfect for drinks receptions and photo opportunities.

Royal Holloway, University of London, Egham, Surrey TW20 0EX

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Email: weddings@royalholloway.ac.uk



@rhcelebrationevents



/RoyalHollowayCelebrations

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Wedding package - £110 per person*

(Minimum number of 80 adults)

Use of one of the College quadrangles, colonnade and grounds for reception and photographs

Drinks reception – 2 glasses of your reception drink or soft drink & nibbles on arrival

3 course formal wedding breakfast including coffee & petit fours

Half bottle of wine

Half bottle of mineral water with the meal

Toast drink

White linen & napkins

Use of silver cake stand

Gift of a bottle of fizz

Menu cards

Car parking

An events co-ordinator to assist you during the planning stages

An event manager to look after you and your guests on the day

Room hire charges

Founder's Dining Hall - £1800

The Picture Gallery and Crosslands Suite - £2100

* All prices are inclusive of VAT.

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Drinks reception

Choose one, plus one soft drink alternative:

NV Prosecco, Via Vai, Veneto, Italy

NV Quartese Valdobbiadene Prosecco Superiore D.O.C.G., Ruggeri, Veneto, Italy

Pimms

A refreshing, fruity, summery drink served with lemonade which tastes subtly of spice and citrus fruit.

Soft drinks

Orange, apple, grapefruit or cranberry juice.
Sparkling elderflower cordial.

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Wedding breakfast menu

Our innovative seasonal menus showcase the best of local produce. You are asked to select one starter, one main course and one dessert, as well as a main course for any vegetarian guests you may have.

Royal Holloway can cater for all dietary requirements. Please let our team know of any food allergies as far in advance of your wedding date as possible. Fresh bread rolls, linen table cloths, linen napkins and menu cards are all included in the package price. You will be invited for a complimentary menu tasting for 2 people approximately 3 months before your wedding.

Starters

Pressed ham hock

with pea shoots served with a caramelised apple salad and sourdough croute

Smoked chicken salad

served with pickled walnuts, poached quails egg and a truffle dressing

Trio of fish (f)

dressed Cornish crab, cured mackerel and kiln smoked salmon with pickled fennel and wasabi

Beetroot and goat's cheese cake (v)

served with a beetroot and watercress salad

Asparagus (v)

served with a crispy duck egg and dressed with a chive oil

Wild mushroom and mozzarella arancini (v)

served with parsley mayonnaise, micro herbs and hazelnuts

Mediterranean vegetable gazpacho terrine (vg)

served with avocado, vegan feta and pea shoots

Red pepper and tomato soup (vg)

served with a vegan pesto

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Main courses

Pan fried loin of cod

served on ratte potatoes and spinach with samphire, dressed with a pickled salsa verde

Seared salmon fillet

served with a parsnip rosti and leek and spinach with a lime and dill butter sauce

Filet of beef (£10 supplement)

on a bed of chestnut and spinach served with potato fondant, asparagus and port sauce / jus

Rack of Welsh lamb with a chickpea and chive crust

served with dauphinoise potatoes, heritage carrots and a red currant jus

Pan fried corn fed chicken

served with a white wine butter sauce and baby vegetables

British chicken suprême

served with a leek and mushroom mousse, spring onion mash, peas, broad beans, Gloucester old spot bacon and beurre blanc sauce

Peppered Gressingham duck breast

served with sweet potato fondant, sticky red cabbage, spinach and blackberries

Butternut squash, kale and rose harissa parcel (vg)

served with a BBQ king oyster mushroom and baby watercress

Leek, potato and blue cheese pithivier (v)

served with wild mushrooms, exotic mushrooms and a red wine jus

Gnocchi (v)

in a garlic and truffle sauce served with asparagus and blistered cherry tomatoes, topped with parmesan and basil

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Desserts

Traditional apple and oat crumble

served with crème anglaise or vanilla ice cream

Sticky Toffee Pudding

served with Madagascan vanilla ice cream

Chocolate cheesecake (gf)

served with a blood orange syrup, crème fraiche and caramelised orange

Trio of Chocolate

duo of chocolate mousse served with chocolate beignet

Bakewell tart

served with raspberries, Disaronno and vanilla Chantilly

Vanilla panna cotta

served with poached strawberries, shortbread and baby basil

British cheeses

served with pear chutney and oat biscuits

Mojito glazed pineapple carpaccio (vg)

served with sorbet, lime and candied mint

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Wine and drinks list

Each guest has half a bottle of wine to accompany their meal. Your wedding breakfast will be served with the following wines as part of the package:

White wine

Anciens Temps Blanc, Vin de France

Sauvignon Blanc characteristics, with a good weight of fruit and beautifully balanced acidity, giving a long, fresh, crisp finish.

or

Chardonnay Reserva, Viñamar, Casablanca Valley, Chile

An elegant wine with intense aromas, pale yellow colour and fruity flavours balanced with a little oak.

Red wine

Sangiovese Merlot Rubicone IGT, Fonte della Vigna, Italy

Aromas of cherry, blackberry, violet, sweet spice with a light oaky hint.

or

Carmenere, Viñamar, Casablanca Valley, Chile

A great balance of fresh, ripe fruit with intense aromas of blackberries.

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Up-grade options and additional items

We understand that every wedding is different and that you may want that extra something to help make your day even more special. You may wish to consider the following additions we have on offer. Prices are available on request.

1. Canapés

Upgrade your drink reception nibbles to canapés from £11 per person. Menu available upon request.

2. Evening buffet

We have a selection of evening buffet and BBQ options for you to offer your guests in the evening.

3. Drinks up-grades

Choose to up-grade from Prosecco to Champagne and/or select a different wine from our extensive wine list.

4. Additional sorbet course

Served after your starter, choose from lemon and lime, pink grapefruit, champagne or pear for £6 per person.

5. Cheese course

A cheese course is always a lovely way to end a meal. We can serve a selection of Artisan British and French cheeses with homemade chutney and savoury biscuits. Prices are available on request.

6. Storage

We are able to offer a room on the day of your wedding for getting ready and/or for storage of small items (subject to availability) for £50.

7. Accommodation

We have a limited number of ensuite bedrooms in our Hub guest house which your guests are able to book online directly.

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Frequently asked questions

What time will the bar open and close?

The bar will be opened after your wedding breakfast, unless you have made alternative prior arrangements with our events coordinator (additional charges will apply). Last orders are 11.30pm and the bar closes at 11.45pm unless a late license is arranged to extend this for one hour for an additional fee of £250.

Is there a minimum spend in the bar?

The minimum bar spend is £500.

What time can we have access to the function room on the day of our wedding?

Access to the function room is from 10am on the day. Please be aware the operations team will be setting up for your wedding.

The Picture Gallery is a security controlled space, therefore access to the PG should be discussed with the event coordinator.

Will there be a menu tasting?

One complimentary tasting for two adults is included in your wedding booking. This includes 2 starters, 2 main courses and 2 desserts. Wine tasting can be pre arranged for an additional charge. Family members or members of the wedding party may attend at an additional cost. We ask that you select your catering options 3 months prior to your wedding day.

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Local suppliers

Our recommended suppliers have all worked at Royal Holloway. They know the building well, produce stunning work and have only ever had excellent feedback from clients.

Cakes

Designer Cakes by Elle – 07866 807276 – <https://www.designercakesbyelle.co.uk/>

Cars

Linara Classic Wedding Cars - 07474 108008 - www.linaraclassicweddingcars.com

Décor

Host with Style – 0208 241 0032 – www.hostwithstyle.co.uk

Chair Cover Dreams - 01932 765737 - <https://www.chaircoverdreams.co.uk/>

Flowers

Laura Gooding Event Florist– 07760750584 www.lauragoodingflorist.co.uk

Wrap and Tie Floral – 01932 765392 / 07770 46507 - www.wrapandtiefloral.co.uk

Lighting

Partylights – 020 8892 3444 - www.partylights.co.uk

Live music

Allegro Arts – 01784 409654 - www.allegroarts.co.uk

Photographers

Copland-Cale Photography – 020 8391 5610 www.copland-cale.com

Kit Myers Photography – www.kitmyersphotography.co.uk

Videographer

W4 Wedding Films - 07913898964 www.w4weddingfilms.com

Make-up Artist

LND makeup - 07502 283107 - <https://www.lndmakeup.com/>

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Booking Terms & Conditions 2022

1. Signing of the provisional schedule together with a non-refundable deposit of £1,000 represents confirmation of your forthcoming wedding reception. Cheques should be made payable to 'RHBNC' (Royal Holloway and Bedford New College). The full outstanding balance is required one month prior to the date of the wedding.
2. Final numbers must be confirmed at least 10 working days prior to the wedding.
3. If you wish to cancel your booking the following cancellation charges will apply:
 - Less than three months notice – 90% charge of the total value of the booking
 - Less than 10 working days notice – full charge of the total value of the booking.
4. All drinks and food must be purchased through RHBNC. Neither you, nor your guests, are permitted to bring any food or beverage onto the premises, unless previously agreed.
5. A menu tasting for two people is provided on a complimentary basis.
6. Visitors must accept responsibility for any damage to College property (or to that belonging to any individual or organisation) other than fair wear and tear, and for injuries, fatal or otherwise to any person(s) arising from or in connection with their use of facilities caused by negligence, wilful act, or default. Royal Holloway reserves the right to ask any person or group of persons to vacate the premises immediately for bad behaviour or malicious damage to the property.
7. We regret RHBNC does not accept any responsibility for any loss or damage to vehicles or other property howsoever caused
8. The costs of repairing any damage caused to the property, contents or grounds by any of your guests must be reimbursed to RHBNC by you.
9. As our campus is a working university and Founders Building is a Grade 1 Listed Building, from time to time it may be necessary to carry out building maintenance or improvements, which may result in some inconvenience to visitors. We will advise you of any such work prior to your arrival on site, and we will take reasonable steps to minimize any inconvenience to your event.
10. RHBNC does not accept liability for any claims arising from failure to provide any of the services contracted and reserves the right to alter or cancel any booking due to circumstances beyond its control, including but not limited to industrial action, flooding, storm, supply of gas, electricity and water, fire alarm evacuation, or act of God.

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Booking Terms & Conditions continued

11. Access to and use of pathways within the quads by any vehicle, trailer or other form of goods transportation is not permitted.
12. As students and other guests are in residence, music during the wedding must be kept to a reasonable level, which will be determined by the Duty Managers or their deputies.
13. Children must be supervised at all times whilst on the College campus.
14. Smoking, candles and/or smoke machines are not permitted in any of the College function rooms. Helium balloons are not permitted in either the Picture Gallery or Founder's Dining Room and flying Chinese lanterns and fireworks are also not permitted anywhere on College grounds.
15. The client is responsible for informing RHBNC about all external contractors providing services within College grounds e.g band/disco, florists, chair cover & cake suppliers.
16. The client is responsible for ensuring all external contractors comply with all terms & conditions, are fully insured where necessary and can show proof of any health and safety documentation required, e.g. all equipment is PAT (Portable Appliance Testing) tested. For equipment to be used outside it must be RCD tested.